

# GOLF DAYS

Where better to host your golf day than Rudding Park, the leading golf venue in Yorkshire. Whether you are looking for an informal day with a round of golf and a bite to eat, or a fully managed corporate golf day with awards dinner for 200, Rudding Park is the natural choice.

Check out 'Golf Days At A Glance' which outlines three golf experiences with dining options from which you can choose along with prices. We also offer a range of accommodation and for any non-golfers, the options are endless; from spa and cinema experiences to kitchen garden tours.



## **18 Hole Hawtree Course**

The signature 14th (163 yards), is a profusion of colour in late spring, and part of our version of 'Amen Corner'.

## **6 Hole Repton Short Course**

Fun for all levels it's a great warm up for the 18 Hole course and features a version of the island hole at Sawgrass

## **TrackMan Range**

Used by 96 of the World's top 100 golfers, radar technology measures carry distance, side and launch angle and ball speed.

- 34 bay floodlit driving range
- Two indoor simulator bays
- Range Bar
- Private bay hire

## **Golf Retail**

- Foremost golf shop, all top brands supplied
- Custom club fitting suite

## **PGA Professionals**

- Grooves Golf team offer individual and team tuition

**To Book Call 01423 844884**

# ENHANCE YOUR GOLF DAY

**We can also help organise additional elements including:**

- Club hire
- On course refreshments
- Fleet of buggies
- Individual and team tuition with Grooves Golf PGA Pros
- Company branding
- Photography
- Photo backdrops
- Professional trick shot show
- Gifts and trophies
- Golf bag poseur tables
- Custom club fitting



## **TrackMan Teambuilding**

Play games and challenge colleagues. Choose Bullseye, Capture the Flag & Hit It.

Alternatively, choose to play an iconic hole from courses around the world, or the full 18!

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# GOLF DAYS AT A GLANCE

Create your own golf experience to suit your requirements. Available for a minimum of 9 guests.

Eagle    Albatross    Shot Gun\*

<b>GOLF FROM:</b>	£114	£129	£182
1 round 18 Hole Hawtree Course	✓	✓	✓
1 round 6 Hole Repton Short Course	✓	✓	✓
Nearest the pin & longest drive	✓	✓	✓
Welcome Golf Pack	–	✓	✓
Starter on the first tee & scoring of event	–	✓	✓
25 balls for the TrackMan Range experience	–	✓	✓
Bespoke TrackMan Range Competition	–	–	✓
<b>DINE AT THE GOLF CLUBHOUSE:</b>			
Tea & coffee, bacon rolls	✓	–	–
Yorkshire breakfast	£6.00	✓	✓
One course lunch or dinner	–	–	–
Two course lunch or dinner or 5 item BBQ	✓	–	£22
Three course lunch, dinner or 8 item BBQ	£10	✓	£32
<b>DINE AT RUDDING HOUSE:</b>			
Three course lunch or dinner or 8 item BBQ	£72	£72	✓
Pre-orders are required two weeks prior to the event. Choice menus available for lunch or dinner, based on choosing up to 3 items per course, add £5 per person * Based on the 18 Hole Hawtree Course. Minimum 72 players, maximum 100 players.			

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# CLUBHOUSE LUNCH OR DINNER

Minimum 9 guests

Choose one, two or three courses to create a set menu for your guests.

Alternatively you may have a choice menu (3 items per course) for a supplement of £5 per person.

## starter

### **soup of the day** v, ve\*, gf\*

homemade focaccia, salted butter

### **chicken liver pate**

caramelised onion chutney, toasted brioche, baby leaf salad

### **creamy garlic mushrooms** v, ve\*, gf\*

homemade toasted focaccia

### **sun-dried tomato arancini** v

marinara sauce, basil

### **sweet chilli pork belly** gf\*

asian slaw

## main

### **chicken supreme** gf\*

mashed potato, wild mushroom sauce, brassicas

### **braised beef** gf\*

mashed potato, red wine jus, brassicas

### **slow roast pork shoulder** gf\*

crackling, black pudding, roast potato, yorkshire pudding, seasonal vegetables, thyme jus

### **fish & chips**

mushy or garden peas, tartare sauce

### **wild mushroom risotto** v, ve\*, gf\*

parmesan, pea shoots

### **signature clubhouse burger**

bacon, cheese, salad, burger sauce, brioche bun, skin on fries

## pudding

### **sticky toffee pudding** v, ve\*, gf\*

vanilla ice cream, toffee popcorn, toffee sauce

### **warm triple chocolate brownie** v, gf\*

white chocolate ice cream, chocolate ganache

### **strawberry & white chocolate cheesecake**

### **selection of ice cream** v, ve\*, gf

## tea & coffee

v vegetarian ve vegan gf gluten free \* adaptable. **Pre-orders are required two weeks prior to the event.**

Inclusive of VAT at prevailing rate. It is the responsibility of the guest to inform the manager of any special dietary requirements when pre-ordering. Allergen information relating to all our dishes is available however please note that due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients.

# RUDDING HOUSE LUNCH OR DINNER SPRING & SUMMER

Minimum 9 guests

Choose one dish from each course to create a set menu for your guests.

Alternatively you may have a choice menu (3 items per course) for a supplement of £5 per person.

## starter

**red pepper & tomato soup** v, ve\*, gf\*

tomato bread

**crab cake** gf

sweet chili jam, asian slaw

**mackerel pate** gf\*

horseradish crème fraiche, dill pickled  
cucumber, rye bread

**kitchen garden beetroot** v, ve\* gf

pomegranate, beetroot crisp,  
goats curd

**smoked chicken** gf

mango salsa, coconut, siracha  
emulsion

**smoked salmon terrine** gf\*

horseradish cream, baby watercress,  
sourdough croute

## main

**lamb rump** gf

cherry vine tomato, rainbow chard,  
lamb fat fondant potato

**herb crusted cod loin** gf

parsley potato terrine, asparagus  
volute, asparagus spears

**chicken supreme** gf

creamed leeks and pancetta, pom  
puree, baby leeks

**wild sea-bass**

corn, crab tortellini

**duck breast** gf

duck leg croquet, kohlrabi, pak choi

**spinach gnocchi** v, gf\*

pea, sundried tomato, yorkshire  
pecorino

## pudding

**peach melba** v, ve\*, gf

raspberry, almond

**saffron pannacotta**

raspberry madeleine

**strawberry & champagne bomb** gf

**lime cheesecake** v\*, ve\*, gf\*

chocolate, coconut sorbet

**double chocolate parfait** v

chocolate malt doughnuts

**textures of lemon & elderflower** gf

## tea & coffee

**hand made petits fours**

v vegetarian ve vegan gf gluten free \* adaptable. **Pre-orders are required two weeks prior to the event.**

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# RUDDING HOUSE LUNCH OR DINNER AUTUMN & WINTER

Minimum 9 guests

Choose one dish from each course to create a set menu for your guests.

Alternatively you may have a choice menu (3 items per course) for a supplement of £5 per person.

## starter

### french onion soup gf\*

gruyere sourdough croute

### hoisin duck terrine gf

asian salad, crispy vermicelli

### wood pigeon

barley risotto, pancetta

### salmon fishcake gf\*

leek, wholegrain mustard

### goats cheese & red onion tart v, gf\*

pickled beetroot, shallot

### prawn cocktail gf\*

bloody mary sauce, malted bread

## main

### belly pork

dauphinoise, stout and apple  
puree, black pudding

### butternut squash & gryere patither v

pine nuts, red pepper fondue

### confit duck leg gf

chorizo cassoulet, seasonal veg

### salmon wellington

rosemary hasselback potato, caviar  
sauce

### chicken supreme gf

pomme puree, wild mushroom  
sauce, brassicas

### hake gf

jerusalem artichoke lyonnaise,  
tender stem, mussel buerre blanc

## pudding

### sticky toffee pudding v, ve\*, gf\*

toffee popcorn, vanilla ice cream

### pear tart tatin v, ve\*, gf\*

chocolate sauce, honeycomb ice  
cream

### chocolate hazelnut mousse gf\*

hazelnut nougat, vanilla cream

### passionfruit pannacotta gf\*

white chocolate ice cream, vanilla &  
passionfruit marshmallow

### yuzu cheesecake

orange cremeux, vanilla sable, miso  
caramel doughnuts

### textures of honey gf\*

## tea & coffee

### hand made petits fours

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Available from 1 October – 30 March.

# CLUBHOUSE BBQ

Minimum of 9 guests

Choose five or eight items from the savory and sweet courses to be served to all your guests.

## main

**4oz beef burger** v\*, gf\*  
brioche bun, cheddar cheese

**sweet chilli pork belly** gf

**vietnamese chicken thigh** gf

**king prawn skewer** gf  
garlic & herb butter

**bbq spare rib** gf

**chargrilled sausage** v\*, gf\*

**seasonal vegetable skewers** ve, gf

**grilled halloumi skewers** v, gf

## side

**roasted baby potatoes** ve, gf  
herb butter

**skin-on fries** gf\*

**sweet potato fries** gf\*

**spiced cous cous** v, ve\*, gf  
feta, pomegranate, mint & apricot

**mixed garden salad** ve, gf  
honey & mustard dressing

**classic caesar salad** gf\*  
parmesan, croutons

**red cabbage slaw** v, gf

**potato salad** v, gf

**bbq corn on the cob** ve, gf

## pudding

**sticky toffee pudding** v, ve\* gf\*  
toffee sauce

**strawberry & white chocolate  
cheesecake**

**triple chocolate brownie** v, gf\*  
cream

v vegetarian ve vegan gf gluten free \* adaptable. **Pre-orders are required two weeks prior to the event.**

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# RUDDING HOUSE BBQ

Minimum of 9 guests

Choose five or eight items from the savory and sweet courses to be served to all your guests.

## main

**steak & potato skewers** gf

rosemary

**chilli marinated belly pork slices** gf

**6oz burger** gf\*

yorkshire blue

**bbq corn** v\*, ve\*, gf

parmesan

**charred chicken** gf

tikka, yoghurt

**tiger prawn skewer** gf

lemon grass, coriander, lime

**bbq baby back ribs** gf

**cumberland sausage**

**citrus marinated seabass parcel** gf

**cauliflower steak** ve, gf

harissa

## side

**grilled peach** ve, gf

green bean and red onion

**sweet potato fries** ve, gf

sea salt

**garden salad** v, gf

honey & mustard dressing

**kohlrabi & carrot slaw** v, gf

**classic caesar salad** v\*, gf

**roasted baby potatoes** v, ve\*, gf

smoked garlic

## pudding

**make your own**

**ice cream sundae** v, ve\*, gf\*

**strawberry & champagne  
cheesecake**

**mochi ice cream balls** ve, gf

chocolate & hazelnut

**vanilla & cinnamon roasted**

**pineapple** v, gf

## cheese

**yorkshire cheese experience** v, gf\*

three cheeses, celery, grapes,  
home made chutney

£7.50 supplement per person

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# VEGAN

Choose one starter, one main and one pudding for your event.

## starter

### **spiced butternut squash soup** gf

roasted pumpkin seeds, butternut squash crisp

### **heritage tomato salad** gf

tomato jam, vegan mozzarella, pine nuts, baby basil

### **pea and mint arancini** gf

pea puree, pea shoots

## main

### **textures of cauliflower** gf

pickled walnut & caper dressing

### **root vegetable tart tatin**

tomato fondue, caramelized shallot

### **katsu vegetable curry** gf

jasmine rice, coconut shavings

## pudding

### **vegan orange tart**

passionfruit sorbet

### **rum poached pineapple** gf

coconut & lime sorbet

### **coconut pannacotta** gf

blueberry compote, strawberry ice cream

(gf) gluten free **Pre-orders are required two weeks prior to the event.** Inclusive of VAT at prevailing rate. It is the responsibility of the guest to inform the manager of any special dietary requirements when pre-ordering. Allergen information relating to all our dishes is available however please note that due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. Due to seasonality some ingredients may need to be replaced with an alternative.